

SEAFOOD SPLASH COURSE

FOR SEAFOOD PROFESSIONALS

About the Workshop

The Seafood Inspection Program offers this practical, three-day hands-on seafood training program for Supermarket seafood managers, Chefs, department and foodservice personnel, seafood buyers and merchandisers. The Seafood Splash Course provides a first hand education on the dock, in processing plants and in the classroom. The course combines hands-on labs, lectures, professional skills-building exercises and industry tours in an intensive and comprehensive two and a half-day workshop. Our graduates learn to improve product handling methods and product safety, improve product quality and decrease shrink.

Upon successful completion of the workshop, graduates will receive the U.S. Department of Commerce/National Training Section Certificate of Completion.

In-Company Training-Where we bring the hands-on experience to you!

In addition to the Gloucester, Massachusetts-based program, the Seafood Splash Course can be tailored to meet your specific needs and offered at your location. We offer three day-long workshops which are effective training alternatives for groups of 10 people or more or can design a custom workshop for your group or corporate "university."



Three of our course offerings include: One-Day Seafood Splash Course, Retail HACCP Workshop, and Seafood Sensory and Quality Evaluation. These sessions provide an excellent foundation for supermarkets and restaurants wishing to improve their existing seafood operations and product quality.

Faculty and Adjunct Staff

Chef Howard Clark

Culinary Institute of America

Michael Bavota

Program Sales and Marketing

Karla Ruzicka

National Training Branch

Jim Ostergard

Peregrinator Marine

Michael DiLiberti

Sensory Training Branch

Terriann Reilly

Sensory Training Branch

Robert Metz

National Training Branch

Kenelm W. Coons

*New England Fisheries
Development Association, Inc.*

3-Day Gloucester-based Workshop

Day I - Rockport/Gloucester, MA

- 5:30 am Meet in Lobby
- 5:45 Gloucester Display Auction
- 6:00 Tour: Frozen Products Processing facility
- 7:45 Seafood Industry Overview
- 10:00 Tour: Fresh Seafood Processing Facility
- 11:00 Board van/Boxed Lunch
- 12:15 pm Tour: Shellfish Depuration facility
- Lecture: Molluscan Shellfish Safety and Quality
- 2:15 Tour: Aquaculture facility-Summer Flounder
- Lecture: Seafood Resource: The other side of the story – Aquacultured products
- 5:30 Return to hotel – Free evening

Day II - Gloucester Training Facility

- 7:30 am Seafood Sensory Evaluation
- 11:30 Lunch
- 12:15 pm Seafood Sensory Evaluation (continued)
- 3:00 Seafood Sourcing
- 4:15 Seafood Cookery Techniques
- 7:00 Dinner
- 8:15 Return to Hotel

Day III

- 7:30 am Seafood Handling: Storage, Butchering, Display and Handling
- 9:00 Retail, Foodservice and Consumer Trends
- 10:00 Top Barriers to Seafood Sales and how to address them!
- 11:00 Supermarket Tour
- 12:30 pm Lunch
- 1:00 Controlling Seafood Shrink
- 2:30 Consumer objections/Role play
- 4:00 Question and Answer
- Award Certificates
- 4:30 Depart for Boston-Logan Airport
- 5:45 Arrive at Boston-Logan Airport

Registration Form

Please mail or fax to:
National Training Section
11-15 Parker Street
Gloucester, MA 01930
Attn.: Karla Ruzicka

Tel: (978) 281-9269 Fax: (978) 281-9125

Please accompany registration with form of payment. Program Fee: \$795/per person; \$750/per person for two or more. Fee includes tuition, Seafood Workshop manual, Coffee breaks, 3 lunches and 1 dinner. Transportation is provided during the workshop and to Logan Airport for departure flights. (Please note: Departure flights must be scheduled after 6:30 PM on the third day)

METHOD OF PAYMENT: Money Order, Certified Check, Visa, Mastercard, American Express or Discover. **Cash and personal checks are not accepted.** Make checks payable to U.S. Department of Commerce-NOAA.

Overnight accommodations are in addition to the workshop fee and are approximately \$75.00/night

Company Name: _____

Address: _____

City/State/Zip: _____

Phone: _____

Fax: _____

Attendee Name(s):

Credit Card: Visa Mastercard AMEX DISC
(circle one)

Cardholder: _____

Card #: _____

Exp. Date: _____

Signature: _____

For more information contact:

NATIONAL TRAINING SECTION
USDC/NOAA

11-15 Parker Street
Gloucester, MA 01930
Tel: (978) 281-9124
Fax: (978) 281-9125

SEAFOOD INSPECTION PROGRAM
USDC/NOAA

1315 East-West Highway
Silver Spring, MD 20910
Tel: (301) 713-2355
Fax: (301) 713-1081

or

Call 800-422-2750

Visit Our Web Site:
seafood.nmfs.gov



SUPERMARKET & RESTAURANT TRAINING

Seafood Splash Course

**An intensive three-day
industry workshop for
seafood professionals**

**U.S. Department of Commerce
Seafood Inspection Program**